

At page 15, line 6, please delete "Examples" and insert in place thereof

--Example--.

At page 22, line 10, please delete "value".

IN THE CLAIMS:

Please amend the claims as follows:

9. (Amended) A process for production of a highly aromatic wort comprising the steps of:

(1) adding a product according to claim 5 to a wort which is being boiled, wherein the product is added while boiling [during the step of] the wort [boiling];
and

(2) further boiling the wort containing the above-mentioned product for at least 4 minutes.

11. (Amended) A process for production of a highly aromatic wort comprising the steps of:

(1) adding a product according to claim 5 to a wort after the wort has been boiled, wherein the product is added [boiling] during a [the] whirlpool rest step; and

(2) maintaining the wort containing the product at a temperature of at least 95°C for at least 10 minutes.

15. (Amended) A process for production of a highly aromatic wort comprising the steps of:

- (1) extracting hops with a supercritical or subcritical carbon dioxide solvent to obtain a carbon dioxide extract and a hop extract residue;
- (2) separating a hop extract from the carbon dioxide extract;
- (3) mixing the hop extract and the hop extract residue to obtain a product;
- (4) adding the product from step (3) to a wort which is being boiled,
wherein the product is added while boiling [during] the wort [boiling]; and
- (5) further boiling the wort containing the product for at least 4 minutes.

17. (Amended) A process for production of a highly aromatic wort comprising the steps of:

- (1) extracting hops with a supercritical or subcritical carbon dioxide solvent to obtain a carbon dioxide extract and a hop extract residue;
- (2) separating a hop extract from the carbon dioxide extract;
- (3) mixing the hop extract and the hop extract residue to obtain a product;
- (4) adding the product from step (3) to a wort which has been boiled,
wherein said product is added after boiling [after] the wort [boiling] during a [the] whirlpool rest; and
- 5) maintaining the wort containing the product at a temperature of at least 95°C for at least 10 minutes.